

May 24, 1999

6311 Wilson Lane

Bethesda, MD 20816

7740 '99 JUL 12 AIO:04

Commissioner Jane E. Henney, MD  
FDA  
Rockville, MD 20857

Dear Commissioner Henney,

I very strongly agree with the FDA's decision to allow foods to be irradiated. Saving lives is priceless, and this sanitary process would do just that. In the following paragraphs I will explain my decision along with quotes from magazines and newspapers.

This life saving process is the only known way to kill the extremely harmful, relevant bacteria called E.Coli. Minneapolis Star Tribune says, "Its the only known method to kill E.Coli and significantly reduce levels of other harmful bacteria." We would no longer have to be as worried about foods like raw meat and poultry. Irradiation takes care of them.

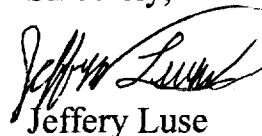
There is also no proof that irradiation is harmful. The Washington Times says, "No worker has ever been hurt working with irradiation." Health and Fitness says, "The food itself doesn't become radioactive, it can immediately be eaten." That means, irradiation won't change how you eat the foods. This process will not visibly change our food, yet it will save lives.

Food also lasts much longer when irradiated. Health and Fitness says, "A chicken can sit on the shelf for eight years, and all you have to do is heat it up and you can eat it right up." The food's taste even says exactly the same.

Seventy-five percent of the public approves of irradiation. The USDA also agrees that food should be irradiated. How do you know, it could be your life that it saves. So in conclusion I agree with your decision to irradiate foods.

Thanks for your consideration.

Sincerely,

  
Jeffery Luse

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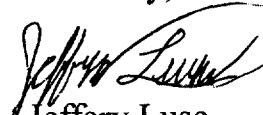
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6311 Wilson Lane  
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Synthia Jenkins  
Ofc. of Consumer Affairs

~~Commissioner Jane E. Henney~~  
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Rockville, Md 20857

